

# 66% More Fries Per Gallon.



## 66% Less Oil, 10% Less Energy, Outstanding Results

Frymaster's OCF30 Series Fryers (both gas and electric), significantly decrease oil, labor and energy costs with no sacrifice in performance or food quality. SMART4U™ features like the Oil Attendant™ (automatic replenishment), easy-to-use, built-in filtration and intelligent controls streamline the frying process and minimize the costs associated with frying overall.

Manitowoc Foodservice Named



Hungry for more? Talk with Frymaster.  
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